



Festive Party Night Menu



Tuna Tataki with Shallot and Coriander Dressing

Smoked Duck, Celeriac Remoulade, Orange and Rocket Salad,
Tofu, Quinoa and Broccoli Salad, Honey and Sunflower Dressing

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Smoked Haddock Florentine

(Buttered Spinach and Cheese Sauce)

Roast Turkey Breast with Cranberry Stuffing and Pigs in Blankets, Turkey Veloute

Baked Tomato and Basil Polenta with Spinach and Wild Mushrooms

All Mains served with Potatoes and seasonal Vegetables

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Chocolate Brownie and Raspberry Mousse Duo with Berry Compote

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Tea and Coffee

As all our meals are freshly prepared to two AA Rosette standard

Guests with special Dietary requirements can be catered for with prior notice.

If you are concerned about food allergies, please speak to a member of the team prior to your event.

